

# Connecticut Weekly AGRICULTURAL REPORT

Dannel P. Malloy, Governor  
Steven K. Revczky, Commissioner  
Steve Jensen, Editor



Connecticut Department of Agriculture  
January 13, 2015

## CONNECTICUT LEADING THE NATION IN IMPROVING SHELLFISH SAFETY

By Steve Jensen, Office of Commissioner  
Steven K. Revczky

**(BRIDGEPORT, CT)** A plan developed by the Department of Agriculture to safeguard the public from a potentially serious bacterial infection caused by contaminated shellfish has become a model for the nation.

"Connecticut is now the standard for the rest of the country," Donald Ullstrom, a shellfish specialist with the U.S. Food and Drug Administration (FDA) said last week during a meeting between regulators and the shellfish industry at the Bridgeport Regional Aquaculture Science and Technology Education Center. "What you people did in this state exceeded our greatest expectations."

The annual meeting is held by the state agriculture department to inform and train the industry on the latest science-based harvesting and storage protocols.

Ullstrom was referring to the implementation of the department's plan to control *Vibrio parahaemolyticus*, a bacteria that in the summer of 2013 caused at least 23 cases of severe gastrointestinal illness in people who ate contaminated oysters taken from Long Island Sound.

The illness is often associated with consumption of raw or undercooked shellfish, or with bacteria spread by cross-contamination between raw and cooked foods. Symptoms include diarrhea, stomach cramps, nausea, vomiting, headache, fever and chills. In some cases, the illness can be life-threatening.

"Protecting the public's health by ensuring the safety of food is a major part of my agency's mission," Agriculture Commissioner Steven K. Revczky said. "How shellfish are handled after harvest is clearly vital to preventing illness in people, and I am proud that Connecticut's science-based *Vibrio* control plan is recognized as a forerunner in this area."

Kristin DeRosia-Banick, an environmental analyst with the agriculture department's Bureau of Aquaculture, said during her



presentation that there are an estimated 50,000 *Vibrio* infections nationwide every year, resulting in about 50 deaths.

"It can be a lot more serious than just a stomach bug," she said. "People who have experienced this say it is the sickest they've ever been in their lives."

Most of the oysters linked to the 2013 outbreak were from waters off the coast of Westport, Norwalk, and Darien, and were traced back to Connecticut harvesting companies.

The agriculture department shut down the implicated shellfish beds for about six weeks until environmental conditions were no longer conducive to high levels of the bacteria.

In response to the illnesses, the state drafted a *Vibrio* Control Plan for the area that includes a requirement for harvesters to rapidly cool shellfish soon after they are removed from the water in order to prevent post-harvest growth of the bacteria.

As a result, in 2014 there was only a single case of *Vibrio* infection definitively linked to Connecticut shellfish, which national experts and speakers at last week's meeting attributed to the more stringent controls.

"That's a really drastic reduction," in illnesses, said Andy

**(Continued on Page 3)**



**Left:** Dept. of Agriculture environmental analyst Kristin DeRosia-Banick reviews techniques for preventing outbreaks of a *Vibrio* bacteria in shellfish that caused at least 23 people to become ill in 2013. Her presentation to about 50 shellfish harvesters was part of an annual meeting the department holds with its regulatory partners and the industry.

**Above:** workers from the Charles Island Oyster Farm in Milford process freshly-harvested oysters earlier this year on Long Island Sound.

**PA LIVESTOCK SUMMARY**

Avg. Dressing

LOW HIGH

**SLAUGHTER COWS:**

|                      |        |        |
|----------------------|--------|--------|
| breakers 75-80% lean | 100.50 | 105.75 |
| boners 80-85% lean   | 99.50  | 103.75 |
| lean 85-90% lean     | 94.25  | 99.25  |

**CALVES graded bull**

|                |        |        |
|----------------|--------|--------|
| No 1 95-120lbs | 375.50 | 423.75 |
| No 2 95-120lbs | 345.50 | 389.50 |
| No 3 80-120lbs | 256.75 | 342.50 |

**SLAUGHTER HEIFERS**

|             |        |        |
|-------------|--------|--------|
| HiCh/Prm3-4 | 165.75 | 168.75 |
| Ch2-3       | 159.50 | 160.50 |
| Sel1-2      | 152.50 | 153.00 |

**SLAUGHTER STEERS.**

|             |        |        |
|-------------|--------|--------|
| HiCh/prm3-4 | 166.75 | 171.75 |
| Ch2-3       | 163.25 | 167.00 |
| Sel1-3      | 152.50 | 155.75 |

**SLAUGHTER HOLSTEINS**

|             |        |        |
|-------------|--------|--------|
| HiCh/prm3-4 | 146.50 | 151.75 |
| Ch2-3       | 139.25 | 144.50 |
| Sel1-2      | 130.50 | 132.50 |
| VEALERS     | 63.00  | 147.50 |

**SLAUGHTER LAMBS: ch/pr 2-3**

|            |        |        |
|------------|--------|--------|
| 40-60lb    | 335.00 | 345.00 |
| 60-80 lbs  | 250.00 | 280.00 |
| 110-130lbs | 196.00 | 222.00 |

**SLAUGHTER EWES: good 2-3**

|            |        |        |
|------------|--------|--------|
| 120-160lbs | 130.00 | 157.00 |
| 160-200lbs | n/a    |        |

**Bucks**

|            |        |        |
|------------|--------|--------|
| 170-200lbs | 120.00 | 132.00 |
| 200-250lbs | 90.00  | 130.00 |

**SLAUGHTER GOATS: Sel.1, by head, est.**

|                           |        |        |
|---------------------------|--------|--------|
| 20-40lb                   | n/a    |        |
| 40-60lb                   | 200.00 | 220.00 |
| 60-80lb                   | 170.00 | 190.00 |
| 80-100                    | 245.00 | 260.00 |
| Nannies/Does: 90-100lbs   | 250.00 | 260.00 |
| 130-140lbs                | 215.00 | 225.00 |
| Bucks/Billies: 110-140lbs | 265.00 | 275.00 |
| 160-180lbs                | 285.00 | 377.00 |

**NEW HOLLAND, PA, HOG AUCTION**

Sold by actual weights; prices quoted by hundred wt.

|             |             |       |       |
|-------------|-------------|-------|-------|
| 48-52       | 200-300 lbs | 77.00 | 78.00 |
|             | 300-400 lbs | 75.00 | 76.00 |
| 52-56       | 200-300 lbs | 68.00 | 73.00 |
|             | 300-400 lbs | 78.00 | 85.00 |
| Sows, US1-3 | 300-500 lbs | n/a   |       |
|             | 450-650 lbs | n/a   |       |
| Boars       | 650-800 lbs | n/a   |       |

**WHOLESALE FRUITS & VEGETABLES****NEW ENGLAND GROWN****Boston Terminal and Wholesale Grower Prices**

|                              | LOW   | HIGH  |
|------------------------------|-------|-------|
| LETTUCE, BOSTON, GH, 12/4OZ  | 15.00 | 17.00 |
| CIDER 9, 9-1/2 GAL           | 18.00 | 20.00 |
| APPLE PINK LADY 88CT, XFCY   | 24.00 | 24.00 |
| POTATOES, RSSET 80CT 50LB    | 15.00 | 15.00 |
| BEAN SPROUTS, 10LB           | 4.50  | 6.00  |
| POTATOES, WHITE SZ A, 10LB   | 2.00  | 2.50  |
| SQUASH, BUTRNU, MED, 1 1/9   | 12.00 | 13.00 |
| RUTABAGA, 50LB               | 14.00 | 14.00 |
| PARSNIPS, 25LB               | 20.00 | 23.00 |
| TOMATOES, 11LB, VR           | 24.00 | 24.00 |
| APPLE, MCINTOSH, 12/3        | 15.00 | 15.00 |
| APPLE, MCINTOSH, 88, CT FCY  | 20.00 | 22.00 |
| APPLE, MCINTOSH, 120, US FCY | 19.00 | 19.00 |
| APPLE, RED DEL, 100 CT, XFCY | 20.00 | 20.00 |
| APPLE, MCINTOSH, 120, US#1   | 17.00 | 18.00 |
| APPLE, CORTLAND, 12/3        | 15.00 | 15.00 |
| PUMPKINS, PIE 1 1/9          | 10.00 | 14.00 |

**SHIPPED IN**

|                            |       |       |
|----------------------------|-------|-------|
| CHERRIES, 5KG, CHILE       | 40.00 | 42.00 |
| PEACHES, 48CT, CHILE       | 28.00 | 28.00 |
| BEANS, GREEN, BU, MACH, FL | 16.00 | 16.00 |
| BROCCOLI, 25LB, CA         | 25.00 | 27.00 |
| POMEGRANATES, 28, CA       | 24.00 | 24.00 |
| SPINACH, BABY, 4LB, CA     | 9.00  | 11.00 |

**NORTHEAST/USDA PORK****WEEKLY RETAIL PRICES****PER LB, CHOICE**

|                 |      |      |
|-----------------|------|------|
| LOIN ROAST, BLS | 1.97 | 5.29 |
| CC CHOPS B/IN   | 1.79 | 3.99 |
| SMOKED CHOPS    | 6.59 | 6.99 |
| BACKRIBS        | 3.49 | 6.66 |
| BUTT B/IN       | 1.39 | 2.99 |
| PORK STEAK      | 2.29 | 3.49 |
| CS RIBS B/IN    | 1.69 | 3.99 |
| GROUND PORK     | 2.59 | 2.99 |

**HAY****LANCASTER, PA/PRICE PER TON**

|           | PREMIUM       | GOOD          |
|-----------|---------------|---------------|
| ALFALFA   | 240.00-320.00 | 200.00-220.00 |
| MIXED HAY | 220.00-445.00 | 195.00-220.00 |
| TIMOTHY   | 270.00-300.00 | 200.00-220.00 |
| STRAW     | 150.00-245.00 | N/A           |

**MIDDLESEX LIVESTOCK AUCTION**

Middlefield, CT, Jan. 12, 2015

LOW HIGH

**Bob Calves:**

|                     |        |        |
|---------------------|--------|--------|
| 45-60 lbs.          | 50.00  | 60.00  |
| 61-75 lbs.          | 95.00  | 140.00 |
| 76-90 lbs.          | 270.00 | 300.00 |
| 91-105 lbs.         | 305.00 | 310.00 |
| 106 lbs. & up       | 320.00 | 330.00 |
| Farm Calves         | 335.00 | 340.00 |
| Starter Calves      | 55.00  | 65.00  |
| Veal Calves         | 85.00  | 190.00 |
| Open Heifers        | 135.00 | 165.00 |
| Beef Heifers        | 131.00 | 159.50 |
| Feeder Steers       | 140.00 | 155.00 |
| Beef Steers         | 148.00 | 159.00 |
| Stock Bulls         | 122.50 | 190.00 |
| Beef Bulls          | 143.00 | 150.00 |
| Replacement Cows    | n/a    | n/a    |
| Replacement Heifers | n/a    | n/a    |
| Boars               | n/a    | n/a    |
| Sows                | 1 at   | 10.00  |
| Butcher Hogs        | n/a    | n/a    |
| Feeder Pigs         | 52.50  | 65.00  |
| Sheep               | n/a    | n/a    |
| Lambs               | 80.00  | 200.00 |
| Goats each          | 160.00 | 175.00 |
| Kid Goats           | n/a    | n/a    |
| Canners             | up to  | 108.00 |
| Cutters             | 109.00 | 112.00 |
| Utility Grade Cows  | 113.00 | 118.00 |
| Rabbits each        | 6.00   | 28.00  |
| Chickens each       | 5.00   | 16.00  |
| Ducks each          | 7.00   | 10.00  |

**NORTHEAST EGG PRICES USDA**

Per doz. Grade A and Grade A white in cartons to retailers (volume buyers)

|            |      |      |
|------------|------|------|
| XTRA LARGE | 1.18 | 1.33 |
| LARGE      | 1.12 | 1.26 |
| MEDIUM     | .92  | 1.05 |

**NEW ENGLAND SHELL EGGS**

Per doz. Grade A brown in carton delivered store door. (Range)

|            |      |      |
|------------|------|------|
| XTRA LARGE | 2.08 | 2.21 |
| LARGE      | 2.10 | 2.17 |
| MEDIUM     | 1.43 | 1.53 |

**PA FEEDER PIG SUMMARY****US # 1-2**

|         |        |        |
|---------|--------|--------|
| 20-50lb | 210.00 | 310.00 |
| 50-60lb | 195.00 | 260.00 |
| 60-70lb | 250.00 | 275.00 |
| 70-90lb | 110.00 | 175.00 |



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7-R. Ford Skidsteer, Wisconsin V4, bucket, extension for snow, Hay Spike attachment, excellent condition, inside stored. \$4,900. 860-877-3335.

8-R. CT non-GMO grain and corn. Hay and straw. Pleasant View Farms. Louis. 860-803-0675.

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**WIC/SENIOR FARMERS' MARKET NUTRITION PROGRAM RE-CERTIFICATION MEETINGS SCHEDULED**

All WIC/Senior Farmers' Market Nutrition Program (FMNP) certifications have expired and the Dept. of Agriculture will hold 2015-2017 re-certification meetings for farmers at the following dates and locations.

- **Jan. 21 – 10 a.m.**  
Litchfield County Extension Center  
843 University Drive, Torrington
- **Jan. 28 – 10 a.m.**  
Kellogg Environmental Center  
500 Hawthorne Ave., Derby
- **Jan. 29 – 10 a.m.**  
Middlesex County Extension Center  
1066 Saybrook Road, Haddam
- **Feb. 4 – 10 a.m.**  
New London County Extension Center  
562 New London Turnpike, Norwich
- **March 4 – 6 p.m.**  
CT Agricultural Experiment Station  
153 Cook Hill Road, Windsor

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**CONNECTICUT LEADING THE NATION IN IMPROVING SHELLFISH SAFETY**  
**(Continued from Page 1)**

Depaola, lead seafood microbiologist at the FDA's Dauphin Island Laboratory in Alabama. "Hopefully, Connecticut will be a model for the rest of the country to follow."

About 50 shellfish harvesters attended the meeting, where they viewed presentations on the effectiveness of various techniques used to reduce the risk of illness associated with virulent strains of *Vibrios* occurring naturally in shellfish.

The most effective method evaluated so far by the state is the use of storage totes filled with ice cubes or ice slurry to quickly cool just-harvested oysters down to at least 50 degrees.

Protocols in place during the 2013 outbreak required oysters to be refrigerated within five hours of harvest.

The new *Vibrio* Control Plan – written by the Department of Agriculture with the guidance of national experts in *Vibrio* and seafood safety – now mandates that oysters taken from the outbreak area be cooled to 50 degrees within one hour of harvest.

Use of such on-board icing methods has in some cases achieved cooling of shellfish to approximately 36 degrees within just a few minutes.

"You are the first line of defense in protecting the sanitary quality of the shellfish," agriculture department environmental analyst Dave Lamoureux said during his harvester-training presentation at the meeting.

Lamoureux reviewed proper icing and shellfish storage methods, including details such as proper tagging, record keeping, and shipping requirements per the National Shellfish Sanitation Program.

The FDA's Ullstrom noted that harvesters are now required to report the amount of their catch to the state in order to calculate the "risk per serving" of a *vibrio* infection.

"If you have less than one illness per 100,000 servings, that's what we're looking for," he told the harvesters.

The new regulatory standard was adopted during 2013 by the Interstate Shellfish Sanitation Conference (ISSC) – a national cooperative organization composed of shellfish harvesters, state regulators and the FDA.

This new requirement also enables state authorities to annually determine and report to the ISSC the amount of shellfish harvested from each state.

Although the majority of states are already in compliance with this reporting standard, Connecticut harvesters had been among a few that did not participate actively in annual reporting of landings.

That information is now mandated under the ISSC's "National Shellfish Sanitation Program's Model Ordinance" regulating many aspects of shellfish harvesting and storage that are enforced by the states.

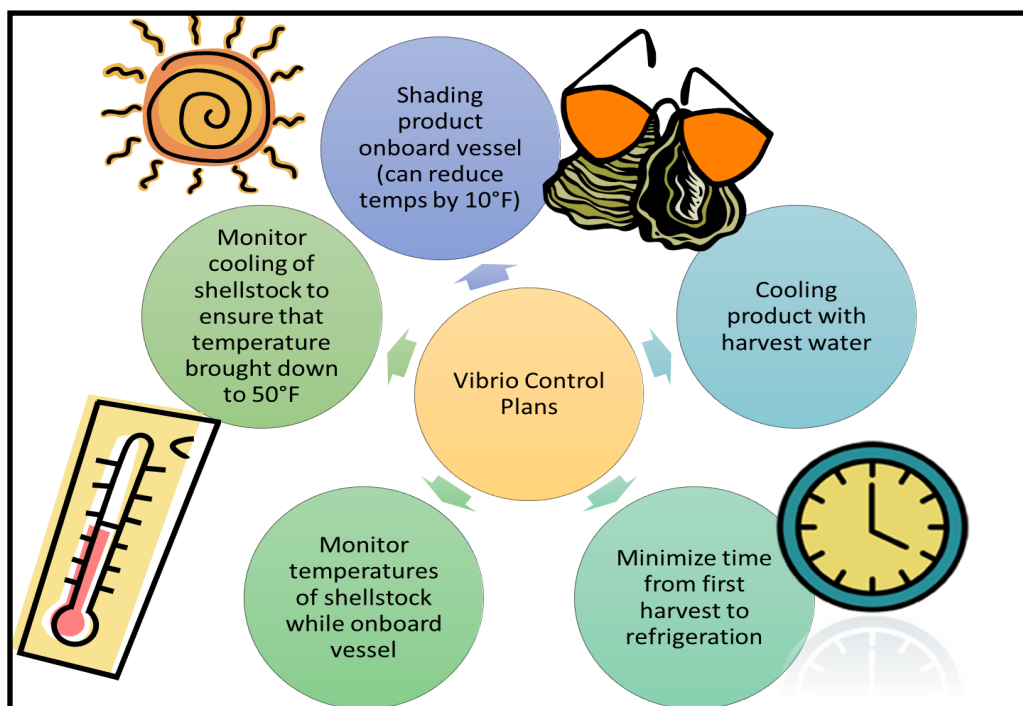
DeRosia-Banick of the state agriculture department said Long Island Sound is particularly susceptible to *Vibrio* growth due to environmental conditions such as temperature and salinity.

Work is now being done on analytical models that will try to predict when environmental factors appear likely to spawn an outbreak of the *Vibrio* bacteria.

"We can't control what happens in the water," she said at the meeting. "The best way we can reduce the risk of *Vibrio* illness is by implementing post-harvest controls."

Amy Fitzpatrick, a USDA Regional Shellfish Specialist, said continuing the success of plans to combat *Vibrio* will depend on the input and cooperation of all groups involved.

"We all have a voice in this," Fitzpatrick said. "The federal and state regulators have a voice and the shellfishing industry has a voice."



### Connecticut's 2014 *Vibrio parahaemolyticus* Research Projects

- ***Analysis of Pathogenic Lineages of *Vibrio parahaemolyticus* in the Northeast***
- ****Vibrio parahaemolyticus* Levels in Atlantic Coast Shellfish 2014***
- ***Modeling *Vibrio parahaemolyticus* Outbreaks in Commercial Shellfish Areas in Western Long Island Sound: Research Linking Local Environmental Factors and Uptake by Oysters***
- ***Techniques and Practices for *Vibrio* Reduction: Study effectiveness of rapid cooling in reducing *Vibrio* levels with CT Industry***

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